

Honey Roasted Pork Tenderloin



Drizzle Ginger Shine Raw Honey creates a sweet glaze over roast pork. Add an optional red wine sauce for a luxe, warm meal.

30 mins

TOTAL TIME

10 mins

PREP

serves 2-3

YIELD

Ingredients

For the pork:

2 tbsp unsalted butter

2 tbsp *Drizzle Ginger Shine Raw Honey*

1 ½ lb pork tenderloin

S&P

For the sauce:

250g shallot, minced

4 tbsp olive oil

1 garlic clove, lightly crushed

Sprig rosemary

5 tbsp balsamic vinegar

400ml red wine

400ml beef stock

Knob of butter

Directions

For the pork tenderloin:

1. Preheat oven to 375.
2. In a large, ovenproof fry pan, melt butter and *Drizzle Ginger Shine Raw Honey* over medium heat.
3. Season pork tenderloin with s & p.
4. Place pork tenderloin in a pan and cook 5 minutes per side ... pork will be lightly browned and aromatic.
5. Place the pan in preheated oven and cook 8 – 10 minutes.
6. Remove from oven, cover lightly with foil wrap, and let rest 10 minutes.
7. Slice pork, serve with sauce drizzled on top.

For the sauce:

1. Sauté sliced shallots in a medium saucepan with olive oil over high heat for about 3 mins until lightly browned, stirring often.
2. Season with ground black pepper and add 1 lightly crushed garlic clove and a sprig of rosemary.
3. Continue cooking for a further 3 mins, stirring often to prevent the shallots burning.
4. Pour in balsamic vinegar and cook until evaporated away to a syrup, then pour in red wine and cook until reduced by two thirds.
5. Pour in beef stock and bring to the boil.
6. Turn down the heat and simmer until reduced again. Remove the garlic and rosemary.
7. Add a little salt to taste and whisk in butter.

Did you make this recipe?

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